

Blood Farm

Meat Dealers for 7 Generations

P. O. Box 258

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www.bloodfarm.net

The **Blood Farm Ham** you are about to prepare has been smoked with Hickory and Maple sawdust, and cooked in a slow oven.

“The way my grandfather Ed did many years ago.”

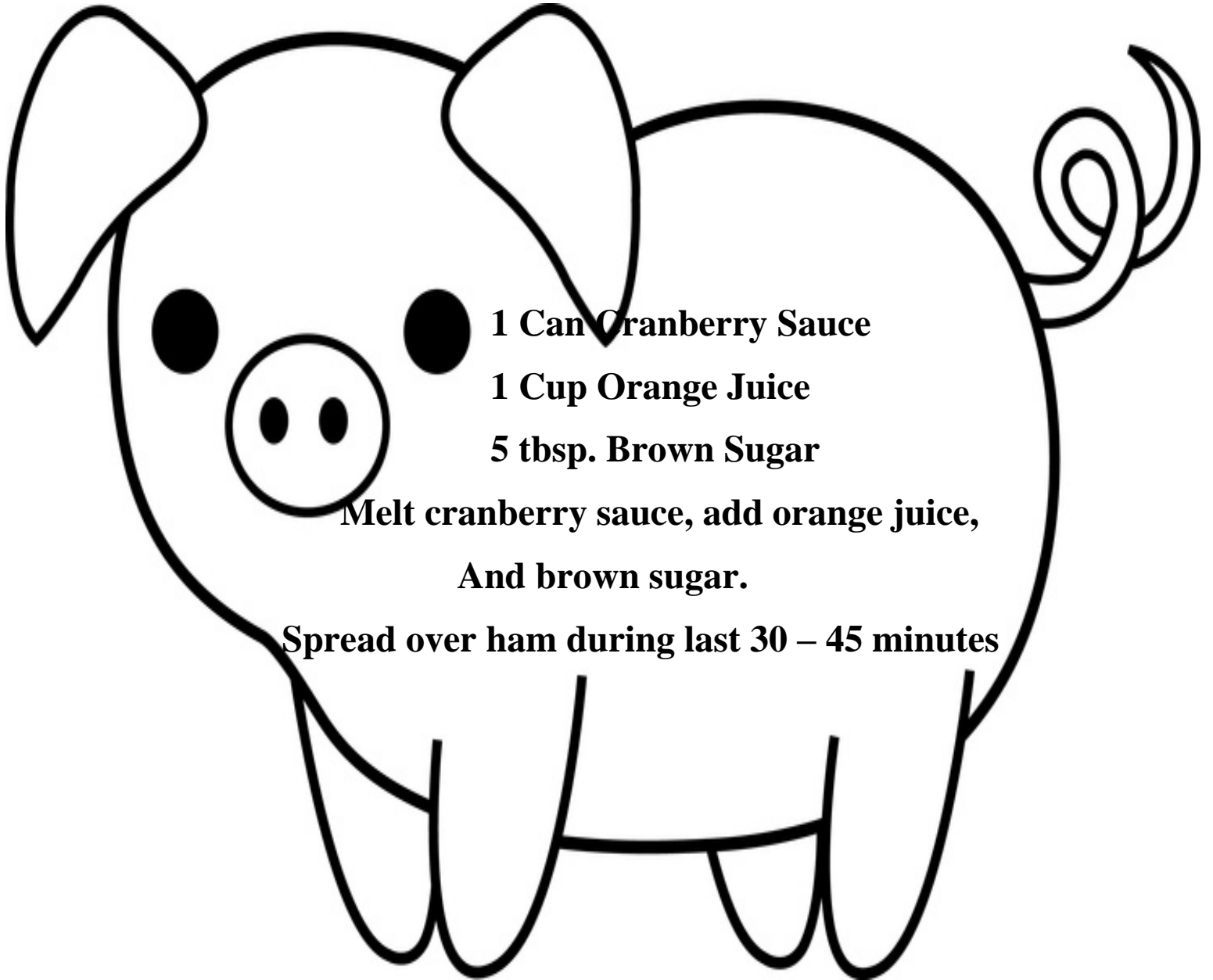
With no water added.



Cooking Whole Hams: 2 ½ - 3 hours at 325 degrees

Cooking Half Hams: 1 ½ - 2 hours at 325 degrees

Ham Glaze



1 Can Cranberry Sauce

1 Cup Orange Juice

5 tbsp. Brown Sugar

Melt cranberry sauce, add orange juice,

And brown sugar.

Spread over ham during last 30 – 45 minutes